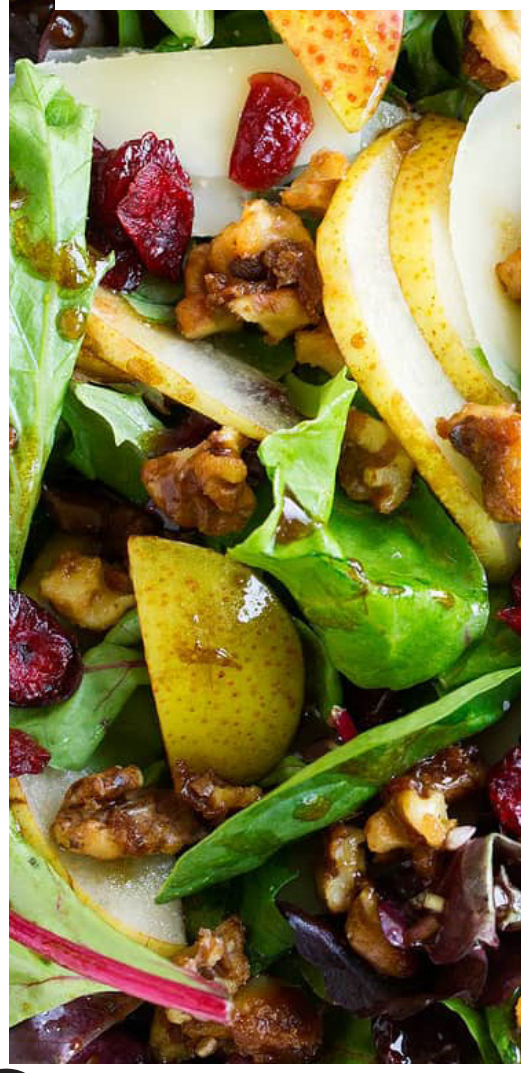
BANQUET MENU 2022



Elkhorn Resort

Spa & Conference Centre

BREAKFAST

PLATED HOT BREAKFAST

Minimum of 10 people

All plated hot breakfast come with chilled juices, coffee & tea

FRESH START 1

French toast served with maple syrup blueberry compote

Choice of crispy bacon or pork sausages

Fresh fruit cup

$18 Per Guest

FRESH START 2 *(maximum 50 guests)*

Eggs Benedict, two poached eggs on a toasted English muffin with back bacon and hollandaise

Hash brown

Fresh fruit cup

$22 Per Guest

FRESH START 3

Scrambled eggs

Choice of crispy bacon or pork sausages

Hash brown

ToastToast

$18 Per Guest

FRESH START 4

Scrambled eggs

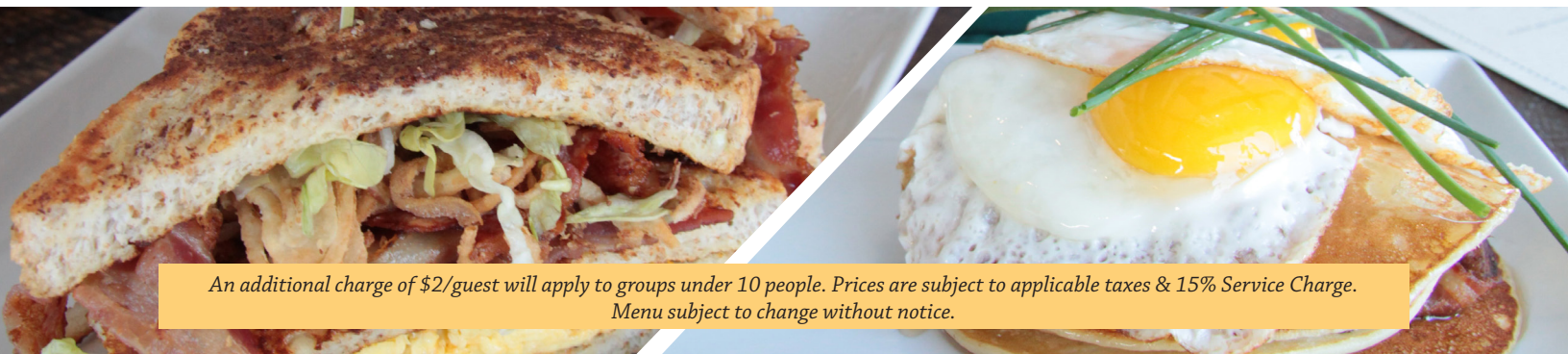
Choice of crispy bacon or pork sausages

Pancakes with maple syrup

Hash brown

Fresh fruit cup

$20 Per Guest



An additional charge of $2/guest will apply to groups under 10 people. Prices are subject to applicable taxes & 15% Service Charge. Menu subject to change without notice.

BREAKFAST

CONTINENTAL BUFFETS

Minimum of 20 people

All continental buffets come with sliced fresh fruit platter, chilled juices, coffee & tea

THE CONTINENTAL

Fresh baked scones, buttery croissants

Assorted muffins & bagels with butter, jams and peanut butter

$17 Per Guest

THE HEALTHY CHOICE

Assorted low fat muffins

Fresh baked breakfast loaves- Lemon Poppyseed & Blueberry with butter, jams and peanut butter

$18 Per Guest

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BREAKFAST

BUFFETS

Minimum of 20 people

Both buffets come with sliced fresh fruit platter, chilled juices, coffee & tea

THE BUTLER'S BREAKFAST

Selection of danishes, muffins, buttery croissants with butter, jams and peanut butter

Scrambled eggs with scallions and sharp cheddar cheese

Hash browns, crispy bacon and pork sausages

$20 Per Guest

THE ASSINIBOINE

Selection of danishes

French toast dusted with cinnamon sugar, served with maple syrup and berry compote

Scrambled eggs with scallions and sharp cheddar cheese, Hash browns, crispy bacon and pork sausages

$22 Per Guest

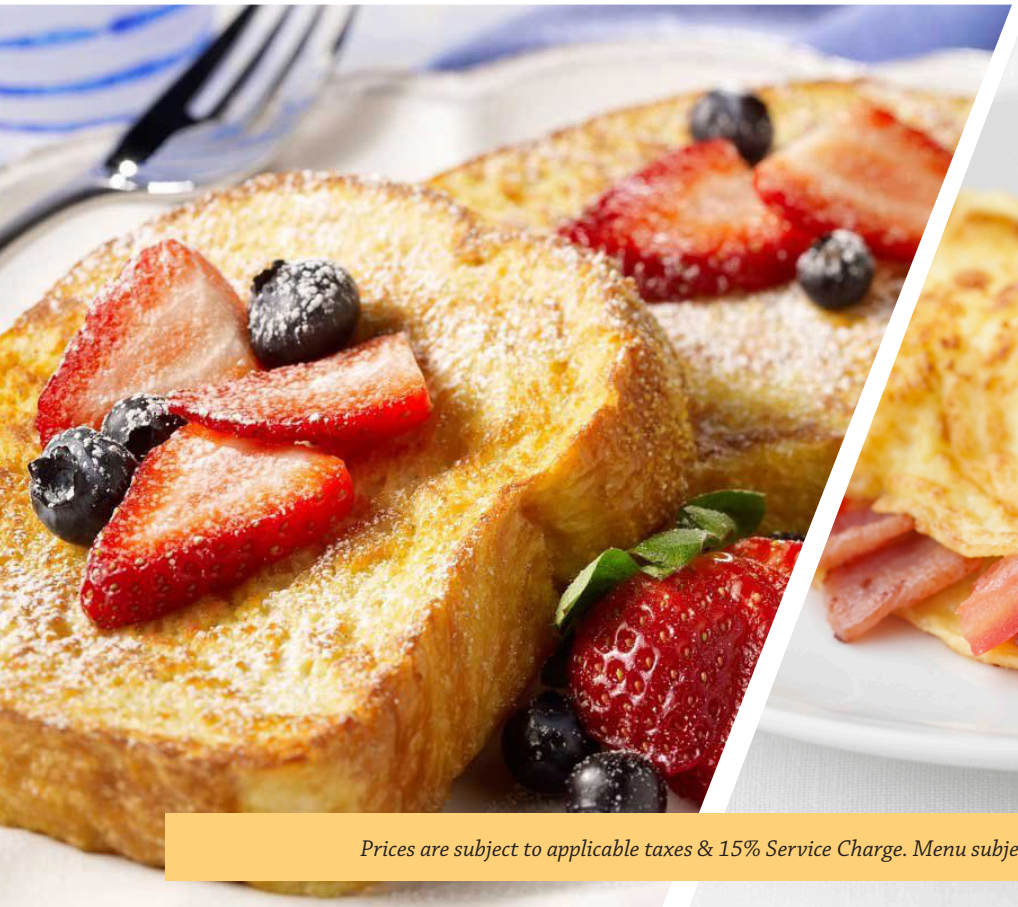
An additional charge of $2/guest will apply to groups not meeting the minimum requirement.
Prices are subject to applicable taxes & 15% Service Charge. Menu subject to change without notice.

BREAKFAST

BUFFET ADD ONS

Homestyle granola and milk
Yogurt-fruit flavored
Selection of cold cereals with skim milk
Hot oatmeal or cream of wheat with brown sugar
Buttermilk pancakes with maple syrup and fruit syrup
French toast with maple syrup
Crispy bacon
Sliced ham
Pork breakfast sausages
Sliced Canadian back bacon

+ $5 Per Guest



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MEETINGS

COFFEE BREAK *a la carte*

BEVERAGES

Coffee & Tea — **$2.95 per cup**
Freshly brewed premium blend coffee, decaffeinated coffee, assorted teas

Chilled soft drinks and juice bottles — **$3 per can/bottle**
Orange, apple, iced tea, coke, sprite, ginger ale, etc.

Milk — **$4 per guest**
2% milk, chocolate milk

Water — **$4.95 per bottle**
Spring water-591ml, mineral water, Perrier/San Pellegrino-330ml

SNACKS

Sliced seasonal fresh fruit platter — **$7 per guest**
Minimum 20 people

Granola bars — **$3.50 per bar**

Yogurt — **$3.50 per guest**
Assorted, fruit flavoured

Cheese & Crackers — **$10 per guest**
Domestic & imported cheese platter with crackers

Veggie Tray — **$6 per guest**
Fresh vegetables & dip tray

THE BREAD BASKET

Danish pastries
Buttery croissants with jams and butter
Assorted Muffins with butter
Assorted Bagels

$8 per guest

Oven fresh assorted cookies
OR
Oven fresh assorted muffins

$22 per dozen

LOAVES AND PLATTERS

Banana bread
Lemon poppyseed bread
Blueberry loaf

$20 per loaf (10 slices)

Platter of dainties

$25 per dozen

Prices are subject to applicable taxes & 15% Service Charge. Menu subject to change without notice.

MEETINGS

COFFEE BREAK

Minimum of 10 people

All coffee breaks come with coffee & tea

THE HEALTH BREAK
Fresh fruit kebabs

Granola bars

Assorted fruit flavoured yogurts

$12 Per Guest

CHEESE & FRUIT
Imported & domestic cheeses

Crackers & crustini

Sliced fresh fruit

Assorted canned soft drinks

$14 Per Guest

CHIPS & DIP
Spinach & artichoke dip

Corn & bean salad

Chunky tomato salsa

Crustini & nacho chips

Assorted canned soft drinks

$12 Per Guest

CHOCOLATE LOVERS BREAK
Double chocolate chip cookies

Chocolate brownies

Chocolate dipped strawberries

Assorted canned soft drinks

$12 Per Guest

KICK START BREAK
Assorted chocolate bars
(1 per person)

Assorted bag of chips

Assorted canned soft drinks

$12 Per Guest

TEA TIME
A selection of muffins, croissants, danishes

Banana bread

Assorted canned soft drinks

$12 Per Guest

An additional charge of $2/guest will apply to groups under 10 people. Prices are subject to applicable taxes & 15% Service Charge. Menu subject to change without notice.

LUNCH

PLATED LUNCH

Minimum of 10 people

All plated lunches come with coffee & tea. ***Please note, in order to ensure premium quality, meals must be served promptly at agreed time.***

LUNCH ONE

Meat lasagna covered in a Sicilian tomato sauce and parmesan cheese

Garlic bread

Platter of dessert squares

$25 Per Guest

LUNCH TWO

Traditional chef's salad with iceberg lettuce, ham, turkey, cheddar cheese, tomato wedges, hard-boiled egg, and cucumber slices. Served with ranch dressing

Fresh rolls with butter

Platter of dessert squares

$25 Per Guest

LUNCH THREE

Creole spiced grilled chicken breast with melted cheddar cheese, sour cream and tortilla strips on a bed of rice

Fresh rolls with butter

Platter of dessert squares

$25 Per Guest

LUNCH FOUR

Slow roasted beef stew with root vegetables, baby potatoes and fresh garden herbs

Garlic bread

Platter of dessert squares

$25 Per Guest

BOXED LUNCH TO GO

Provide a healthy lunch alternative for delegates or meeting attendees while on the go!

All boxed lunches include: veggie sticks, a whole fruit, granola bar and a bottle water.

A selection of the following freshly prepared sandwiches:

Ham, cheese and lettuce with dijon on rye bread
Roast beef, cheddar cheese, lettuce with horseradish mayo on a Kaiser bun
Tuna salad with lettuce on a flour tortilla
Turkey, sundried cranberry mayo, tomato and lettuce on whole wheat bread
Chicken Salad on a flour tortilla

$20 Per Guest

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LUNCH

PLATED

Minimum of 10 people

All plated lunches come with fresh rolls, butter, your choice of entrée, Chef's choice for potatoes and side of vegetables, your choice for dessert, coffee & tea. ***Please note, in order to ensure premium quality, meals must be served promptly at agreed time.***

CHICKEN ENTRÉES

Garlic Rubbed and Grilled Chicken Breast with Hunter sauce	**$29 Per Guest**
Grilled Chicken Breast in a Marinara Sauce with Asiago Cheese	**$29 Per Guest**
Chipotle Grilled Chicken Breast in a Warm Salsa Sauce	**$29 Per Guest**
Balsamic Grilled Chicken Breast in a Pesto Sauce	**$29 Per Guest**

PORK & BEEF ENTRÉES

Dry Rub Roast Beef Brisket with Red Wine Demi Glace	**$30 Per Guest**
Apple & Walnut Stuffed Pork Loin with Maple Dijon Cream	**$28 Per Guest**
Slow Cooked Beef Pot Roast with Roasted Honey & Thyme Root Vegetables	**$30 Per Guest**

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LUNCH

PLATED

Minimum of 10 people

All plated lunches come with fresh rolls, butter, Chef's choice for potatoes and side of vegetables, your choice for dessert, coffee & tea. **Please note, in order to ensure premium quality, meals must be served promptly at agreed time.**

FISH ENTRÉES

Lemon and wine poached Atlantic salmon fillet served with a dill cream sauce	**$29 Per Guest**
Panko and chive crusted pickerel fillet with a remoulade sauce and lemon wheel	**$30 Per Guest**

DESSERTS *(Select one)*

- Tiramisu
- Classic cheesecake
- Layered strawberry shortcake
- Apple crumble with vanilla ice cream
- Red velvet cake with blueberry coulis
- Chocolate silk truffle wedge with chocolate sauce

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LUNCH BUFFETS

Minimum of 20 people

All buffets come with coffee & tea

PIZZA BAR

A selection of Buffalo Bar pizzas

Traditional Caesar salad

Antipasto platter
Olives, pickles and grilled vegetables

Hot Pasta (Select one)
Penne OR Bow tie OR Tri colour fusilli

Pasta Sauce (Select one)
Tomato basil OR alfredo
OR bolognese sauce OR rose sauce

Dessert (Select one)
Seasonal sliced fresh fruit OR assorted cookies
OR dainty tray

$26 Per Guest

DELI LUNCH

Crudité with ranch dip

Organic mesclun salad with cherry tomatoes, cucumbers, red onion and house dressing

Potato salad with grainy mustard dressing

Antipasto platter
Olives, pickles and grilled vegetables

Assortment of fully dressed sandwiches and wraps; ham, turkey, roast beef, tuna & chicken salad

Dessert (Select one)
Seasonal sliced fresh fruit OR assorted cookies
OR dainty tray

$26 Per Guest

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Menu subject to change without notice.

LUNCH BUFFETS

Minimum of 20 people

All buffets come with coffee & tea

WOK LUNCH

Egg fried rice

Sweet & sour chicken balls

Beef Teriyaki

Spring rolls

Dessert (Select one)

Seasonal sliced fresh fruit OR assorted cookies OR dainty tray

$29 Per Guest

EXPRESS PICNIC BASKET

Homemade soup (Chef's choice)

Organic mesclun salad with cherry tomatoes, cucumbers, red onion and house dressing
OR
Traditional Caesar salad

Antipasto platter

Olives, pickles and grilled vegetables

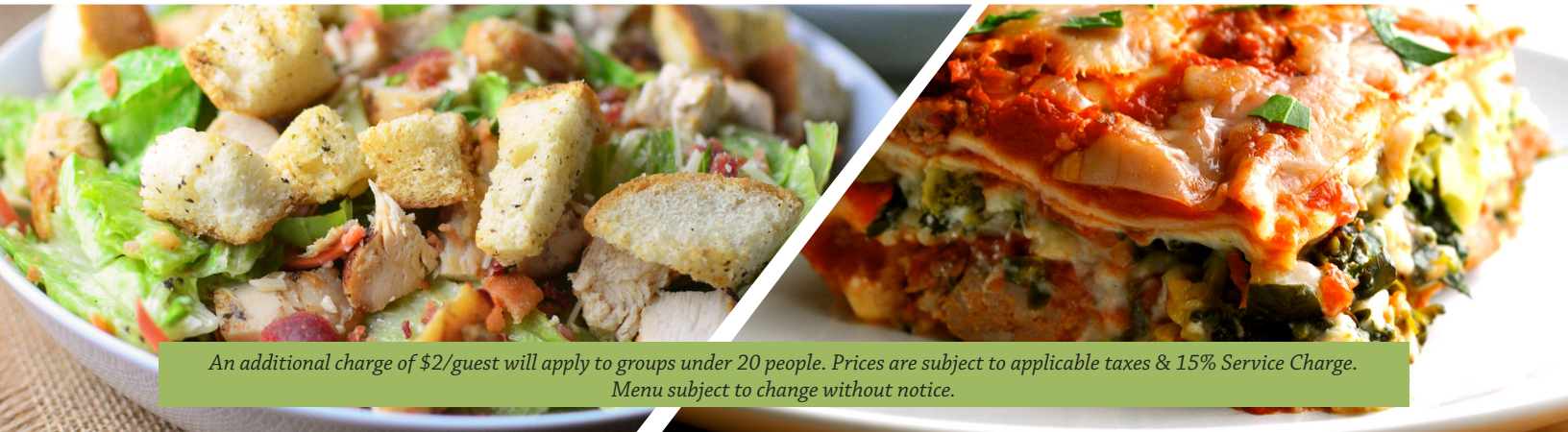
Hot Entrée (Select one)

Triple crunch fried chicken OR Lasagna Bolognese OR Cabbage Rolls OR Perogy Bar OR Chicken Penne Alfredo

Dessert (Select one)

Seasonal sliced fresh fruit OR assorted cookies OR dainty tray

$29 Per Guest



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LUNCH

BUFFETS/ADD ONS

Minimum of 20 people

All buffets come with coffee & tea

FAJITA BAR

Crudité with ranch dip

Organic mesclun salad with cherry tomatoes, cucumbers, red onion and house dressing

Fajita Options (Select one)
Julienne spiced grilled chicken OR beef fajita

Sautéed peppers, onion, diced tomato, shredded lettuce, shredded cheese, sour cream and salsa

Warm tortillas

Dessert (Select one)
Seasonal sliced fresh fruit OR assorted cookies

$19 Per Guest (Chicken fajitas)

$20 Per Guest (Beef fajitas)

PRAIRIE LUNCH

Dinner Rolls

Organic mesclun salad with cherry tomatoes, cucumbers, red onion and house dressing

Garlic Mashed Potato

Slow cooked Beef Stew with fresh herbs

Assorted fresh baked cookies

$19 Per Guest

Add soup to any buffet (Soup of the day)

+ $5 Per Guest

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LUNCH

BUILD YOUR OWN BUFFET

Minimum of 20 people

All buffets come with coffee & tea

Crudité with ranch dip

Buttered vegetables

Antipasto platter
Olives, pickles and grilled vegetables

Variety of rolls and butter

Salads (Select two)
Organic mesclun salad with cherry tomatoes, cucumbers, red onion and house dressing | Potato salad with grainy mustard dressing | Roasted red pepper and pesto pasta salad | Mediterranean salad with tomato, cucumbers and feta cheese Coleslaw | Traditional Caesar Salad | Marinated Vegetable Salad | Mexican Corn Salad | Tomato and Mozzarella Salad

Entrées (Select one) **+ Add a second entree $10 per guest**
Cheese tortellinI with pesto cream OR tomato basil sauce | Cabbage rolls with tomato ragu | Lasagna Bolognese Roast Sirloin with beef jus | Chicken breast served with roasted red pepper and pesto sauce | Atlantic salmon with lemon dill sauce | Roast Manitoba pork loin with caramelized apples and maple ginger demi-glaze | Triple crunch fried chicken

Assorted dainties, seasonal sliced fresh fruit

$29 Per Guest

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DINNER

PLATED

Minimum of 20 people

All plated dinners come with fresh rolls, butter, your choice of salad and entrée, Chef's choice for potatoes and side of vegetables, your choice for dessert, coffee & tea. ***Guests will be served the same salad, entrée and dessert. Please note, in order to ensure premium quality, meals must be served promptly at agreed time.***

SALADS *(Select one)*

Harvest Baby Greens with House Dressing
Vegetable chips, cherry tomato, cucumber, julienne carrots and croutons

Boston Lettuce with a Berry Balsamic Dressing
Mandarin orange supreme, poached pear, dried cranberries, strawberry slices and toasted walnuts

Caesar Salad
Parmesan crisp, herb roasted crostini and a grilled lemon slice

Romaine Lettuce with a Fire Roasted Red Pepper Vinaigrette
Tomato, sliced mozzarella, crostini, eggplant chips and almonds

Iceberg Lettuce with a Creamy Ranch Dressing
Cherry tomatoes, crispy onions, beet chips, hard boiled egg, crumbled bacon, grated cheddar & mozzarella cheese

Arugula Salad
Poached pears, candied spiced walnuts, pickled red onion and parmesan cheese

Caprese Salad
Romaine hearts with smoked roma tomato, jalapeno jack cheddar and balsamic reduction

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DINNER

PLATED

Minimum of 20 people

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SOUP *(Select one)*

Roasted Corn Chowder with Fresh Tarragon
Served with a bread stick

Butternut Squash and Ginger Bisque
Garnished with chives

Button Mushroom and Wild Rice
Served with a bouquet of garden herbs

French Style Green Split Pea
Garnished with tidbits of smoked ham

Roast Red PepperTomato Basil Bisque
Garnished with herb infused oil

Black Bean Tomato with Jalapeno Cream
Garnished with a tortilla crisp

Carrot and Ginger Bisque
Garnished with crème fraiche and chives

Sweet Potato and Pumpkin Bisque
Served with a dollop of sour cream

Cream of Mushroom
Served with a sourdough crouton

Old Fashioned Minestrone
Garden fresh vegetables, red beans, farfalle and herbs

Broccoli and Cheddar
Served with garden fresh herbs

+ $5 Per Guest

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DINNER

PLATED

Minimum of 20 people

All plated dinners come with fresh rolls, butter, your choice of salad and entrée, Chef's choice for potatoes and side of vegetables, your choice for dessert, coffee & tea. ***Guests will be served the same salad, entrée and dessert. Please note, in order to ensure premium quality, meals must be served promptly at agreed time.***

CHICKEN & TURKEY ENTRÉES

Grilled Chicken Breast — **$42 Per Guest**
With a velvety raisin marsala sauce
OR
Exotic mushroom cream sauce

Chicken Bruschetta Roulade — **$42 Per Guest**
With pancetta and feta cheese, and creamy fire roasted garlic and tomato sauce

Roasted Chicken Breast — **$42 Per Guest**
Flame roasted garlic clove, herb infuse cream cheese, citrus stuffed chicken breast

Champagne Turkey — **$42 Per Guest**
Roasted turkey medallions with blood orange champagne glaze, mandarins and pistachio crust

Chicken Supreme Coq au Vin — **$42 Per Guest**
With shitake mushrooms, bacon and red wine sauce

Prosciutto Wrapped Chicken Supreme — **$42 Per Guest**
Stuffed with poached pears and brie

BEEF ENTRÉES

Dijon & Herb Crusted Roast — **$47 Per Guest**
Beef top round roasted and sliced, served in a red wine sauce

Smoked Brisket — **$46 Per Guest**
12 hour applewood smoked beef brisket with 12-spice rub

Roast Beef Prime Rib — **$48 Per Guest**
Served with a Yorkshire pudding and horseradish

Grilled Beef Fillet — **Market price Per Guest**
With a Madgascar green peppercorn sauce
OR
Wild mushroom and Burgundy wine sauce

Grilled Beef Ribeye — **$48 Per Guest**
10oz ribeye in a brandy peppercorn sauce with merlot butter medallion

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DINNER

PLATED

Minimum of 20 people

All plated dinners come with fresh rolls, butter, your choice of salad and entrée, Chef's choice for potatoes and side of vegetables, your choice for dessert, coffee & tea. ***Guests will be served the same salad, entrée and dessert. Please note, in order to ensure premium quality, meals must be served promptly at agreed time.***

PORK ENTRÉES

Walnut Honey Crusted Pork Tenderloin — **$42 Per Guest**

Sliced and served with an apple flavoured demi-glace

Roasted Pork Medallions — **$42 Per Guest**

Served with Marsala wine sauce

Grilled Pork Tenderloin — **$42 Per Guest**

Served with garam masala, Thai curry mango sauce and saffron jasmine rice

FISH ENTRÉES

Hoisin Glazed Salmon Fillet — **$40 Per Guest**

Served with jasmine rice pilaf

Spiced Manitoba Pickerel with Pecan Crust — **$40 Per Guest**

Served with citrus chive butter

Grilled Salmon Fillet — **$40 Per Guest**

Served with san marzano tomato and red pepper broth wiht black pepper chipotle cream

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DINNER

PLATED

Minimum of 20 people

All plated dinners come with fresh rolls, butter, your choice of salad and entrée, Chef's choice for potatoes and side of vegetables, your choice for dessert, coffee & tea. ***Guests will be served the same salad, entrée and dessert. Please note in order to ensure premium quality, meals must be served promptly at agreed time.***

VEGETARIAN ENTRÉES

Beet Wellington — **$39 Per Guest**

Slow roasted red beets, seasoned and wrapped in a puff pastry with wild mushroom and pearl onion sauce

Grilled Mediterranean Vegetable Composé — **$39 Per Guest**

Balsamic grilled portabello mushroom with tahine, grilled bell peppers and red onions, oven dried tomato, and steamed asparagus with goat cheese and parmesan in a marinara sauce

Chipotle Grilled Tofu with an Olive and Pine Nut Tapenade — **$38 Per Guest**

Chipotle flavoured tofu and lime grilled vegetables with homestyle salsa. Served with a dollop of southwestern hummus, and a Mexican tomato stuffed with quinoa, black bean, corn and cilantro

DESSERTS

Tiramisu Torte

Served with chocolate espresso sauce

Chocolate Supreme Cheesecake

Served with a raspberry coulis

Red Velvet Cake

Served with a raspberry coulis

Vanilla Bean Cheesecake

Served with a strawberry purée

Apple Caramel Crumble

Served with vanilla bean ice cream

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DINNER

BUILD YOUR OWN BUFFET

Minimum of 30 people

All buffets come with coffee & tea

Crudité with ranch dip

Antipasto platter
Olives, pickles and grilled vegetables

Variety of rolls and butter

Salads (Select two)
Organic mesclun salad with cherry tomatoes, cucumbers, red onion and house dressing | Potato salad with grainy mustard dressing | Roasted red pepper and pesto pasta salad | Mediterranean salad with tomato, cucumbers and feta cheese Coleslaw | Traditional Caesar Salad | Marinated Vegetable Salad | Mexican Corn Salad | Tomato and Mozzarella Salad | Devilled Eggs with Peppered Bacon

Pasta & Starches (Select one)
Roasted garlic mashed potatoes | Scalloped potatoes with cheese | Penne pasta with swiss chard and a cheesy pesto sauce Cheese tortellini with a charred garlic and tomato sauce | Rotini with pesto and sundried tomatoes | Farafelle with a creamy capicolla and mushroom sauce | Rice pilaf | Bacon and chive croquettes | Rosemary garlic baby reds

Vegetables (Seasonally available. Select one)
Broccoli mornay | Cauliflower au Gratin | Sugar glazed carrots | Buttered medley of vegetables | Green beans amandine | Honey and thyme root vegetables | Cajun spice corn on the cob

Entrées (Select one or two)
Stuffed chicken supreme with herb cream cheese and roasted red pepper coulis | Pan-seared Atlantic salmon with lemon-chive cream sauce | Peppercorn crusted pork tenderloin with triple crunch mustard sauce | Lobster mac n cheese | Roast beef sirloin with red wine jus | Grilled chicken breast with a creamy forest mushroom sauce | Carved roasted beef top round with a tarragon and red wine sauce | Tequila and lime baked Atlantic salmon fillet with a plum tomato and cilantro sauce | Braised chicken breast in a red wine sauce with sweet onions and mushrooms | Roasted Manitoba pork loin with caramelized apple and maple-ginger sauce | Red wine braised beef shot rib with root vegetables | Turkey medallions with blood orange and champagne sauce | Garam masala pork loin with mango curry sauce | Creole rubbed chicken breast with melted cheddar, tortilla strips and sour cream | Prime Rib (market price)

Assorted dainties, squares, cakes and seasonal sliced fresh fruit

$45 Per Guest (One Entree)

$50 Per Guest (Two Entrees)

An additional charge of $2/guest will apply to groups under 30 people. Prices are subject to applicable taxes & 15% Service Charge. Menu subject to change without notice.

RECEPTION

PRE-DINNER

Minimum of 25 people

Classic *(Per Dozen)*

HOT HORS D'OEUVRES

Teriyaki chicken skewers **$22**

Panko crusted shrimp with cocktail sauce **$22**

Spanakopita **$22**

COLD HORS D'OEUVRES

Tequila marinated jumbo shrimp shooters with tomato and serrano chili **$22**

Smoked salmon with dill cream cheese **$22**
cucumber bowls

Hoisin glazed chicken on a crostini with a spiced ginger coulis **$22**

Deluxe *(Per Dozen)*

HOT HORS D'OEUVRES

Marinated beef tenderloin and mushroom skewers **$26**

Cajun spiced crab cakes with roasted corn and red pepper creole aioli **$26**

Coconut breaded shrimp with pineapple chutney **$26**

COLD HORS D'OEUVRES

Tequila marinated jumbo shrimp shooters with tomato and serrano chili **$26**

Salmon tartare with avocado, pickled onion, cilantro and lime on a crostini **$26**

Smoked grilled chicken cornets with micro greens and a black bean & corn relish **$26**

An additional charge of $2/guest will apply to groups under 25 people. Prices are subject to applicable taxes & 15% Service Charge. Menu subject to change without notice.

RECEPTION

PRE-DINNER

COLD CANAPÉS AND HORS D'OEUVRES *(Per Dozen)*

- Tequila marinated jumbo shrimp shooters with tomato and serrano chili **$28**
- Smoked salmon and cheese roulades **$28**
- Sesame seed crusted pork fillet on a crostini with a tahini curry sauce **$28**
- Brie and strawberry crostini **$28**
- Melon and prosciutto mini kebabs **$28**
- Curried deviled eggs with candied bacon **$28**
- Crab salad crostini **$28**
- Candied bacon lollipops **$28**
- Prosciutto wrapped shrimp **$28**

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RECEPTION

PRE-DINNER

HOT HORS D'OEUVRES *(Per Dozen)*

Pork souvlaki skewers with tzatziki dipping sauce **$28**

Coconut breaded shrimp with pineapple chutney **$28**

Marinated beef tenderloin and mushroom skewers **$28**

Teriyaki chicken skewers **$28**

Spanakopita **$28**

Samosas with pineapple chutney **$28**

Tempura scallops with a wasabi remoulade **$28**

Teriyaki salmon lollipops **$28**

Pesto crusted scallops with balsamic aioli **$28**

Filo purses with smoked chicken, olives and sun-dried tomato **$28**

Vegetable spring rolls **$28**

Thai style meatballs **$28**

Crab croquettes with remoulade dipping sauce **$28**

Mini bison sliders with garlic aioli and pickled red onion **$28**

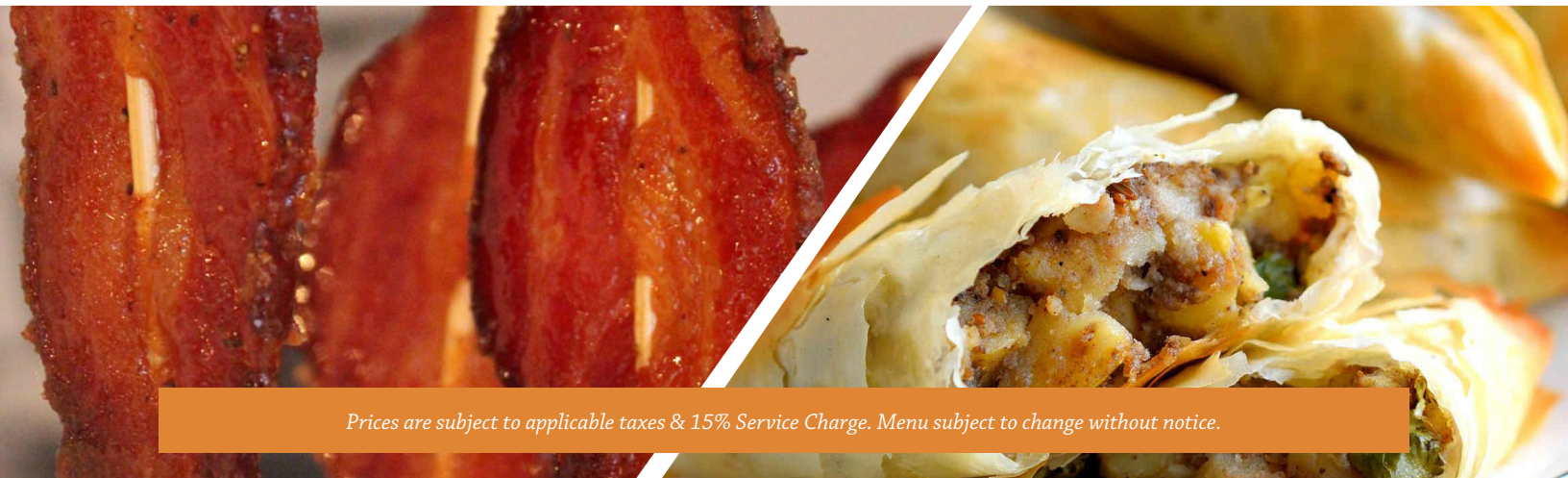
BBQ chicken satay **$28**

Lamb sliders with feta and tzatziki

Teriyaki beef satays with sesame and orange sauce **$28**

Alberta prime rib sliders with caramelized onion & brie **$28**

Mini grilled cheese with aged cheddar **$28**



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RECEPTION

CHEF'S SHOWCASE

Carved Roasts

BEEF ON A BUN *(minimum of 20 people)* — **$20 Per Guest**

Roasted beef baron *Served with assorted buns, butter, relishes and condiments*

BBQ PORK & BUN *(minimum of 20 people)* — **$18 Per Guest**

Slow roasted pork loin *Seasoned with a bbq spices and served on a brioche bun*

SLICED NEW YORK STYLE BEEF LOIN *(minimum of 20 people)* — **$25 Per Guest**

Roasted herb crust beef striploin *Served with a port wine sauce, french style baguettes, assorted mustards and relishes*

SMOKED BEEF BRISKET *(minimum of 20 people)* — **$22 Per Guest**

12 hour applewood smoked beef brisket *Served with house bbq, french baquettes, buns and assorted mustards and relishes*

CARVED TURKEY BREAST *(minimum of 20 people)* — **$18 Per Guest**

Roasted turkey breast *Served with a cranberry marmalade and sourdough buns*

+$6 Per Guest

Add french fries and coleslaw

An additional charge of $2/guest will apply to groups that do not meet the required minimum of people. Prices are subject to applicable taxes & 15% Service Charge. Menu subject to change without notice.

SUMMER
BARBECUE

Barbecues are served with house salad, potato salad, coleslaw, 3 bean salad, baked potatoes (with fixings), corn on the cob (seasonal), baked buns, and an assortment of delicious cakes.

10oz New York striploin	**$46 Per Guest**
Braised pork back ribs	**$38 Per Guest**
7oz Skinless, boneless chicken breast	**$38 Per Guest**
Burgers & smokies	**$30 Per Guest**

$25/Hr Chef Fee- Minimum 3 Hours

CONFERENCE

BEVERAGE SERVICES

The Elkhorn Resort Spa and Conference Centre uses only the finest quality mixes on all banquet bars which include:

- Coke, Diet Coke and Sprite
- Clamato and orange juice
- Caesar spices
- Wedges of lemon and lime
- Ice, glasses, straws and cocktail napkins

A bartender charge of $20.00 per hour with a minimum of 4 hours required will be charged including 30 minutes before the function and 30 minutes after the function.

Cash Bar Service

Liquor	$7 per ounce
Domestic Beer	$6 per bottle
House Wine	$8.25 per glass
Cocktails	$8
Soft Drinks, Juices	$3 per can

Host Bar Service (prices + 15% gratuity)

Liquor	$7 per ounce
Domestic Beer	$6 per bottle
House Wine	$8.25 per glass
Cocktails	$8
Soft Drinks, Juices	$3 per can

Wine

House Red	$35.00* per bottle
House White	$35.00* per bottle

**approximate price*

Prices are subject to applicable taxes & 15% Service Charge. Menu subject to change without notice.

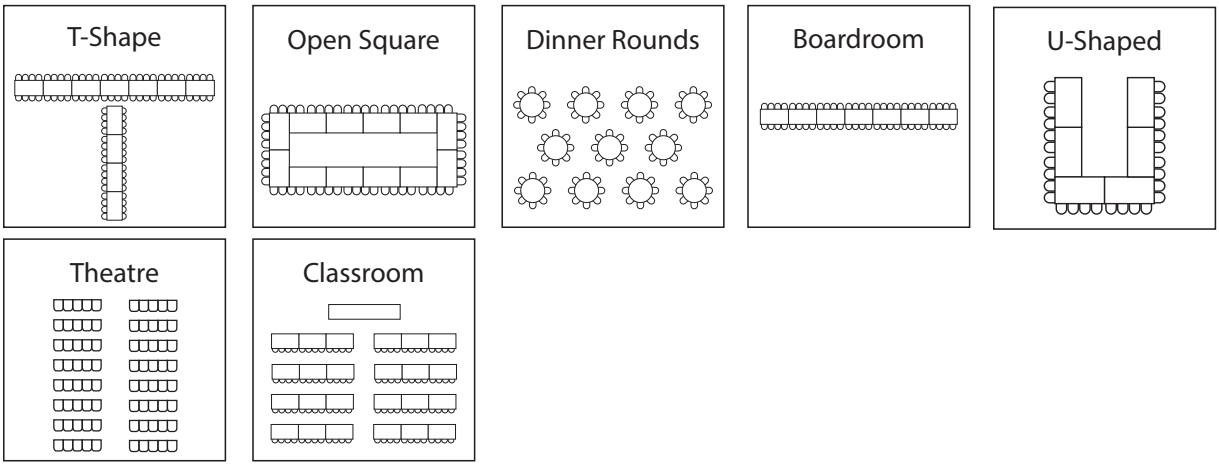
CONFERENCE

MEETING ROOMS

Meeting Room	SIZE	THEATRE	CLASSROOM	U-SHAPED	BOARDROOM	OPEN SQUARE	DINNER		
							ROUNDS	LONGS	RECEPTION
Salons ABC	60 x 38	200	100	50	-	55	160	160	160
Salon A	20 x 38	30	20	20	20	20	32	32	32
Salon B	20 x 38	30	20	20	20	20	32	32	32
Salon C	20 x 38	30	20	20	20	20	32	32	32
Salon D	44 x 28	40	30	20	20	30	56	56	56
Private Dining Room	24 x 16	-	-	16	20	13	40	32	40
Presentation Room	28 x 16	30	24	20	16	24	-	-	-

All capacities for dinner exclude head table and dance floor equipment. All meeting rooms include instructor allowance under normal setups.

MEETING ROOM LAYOUTS



Prices are subject to applicable taxes & 15% Service Charge. Menu subject to change without notice.

CONFERENCE

TERMS AND CONDITIONS

At the Elkhorn Resort, we understand the planning and attention to detail required when creating the ideal function for you and your guests. To ensure your function is executed flawlessly, we ask and appreciate that the following policies are respected:

1 Special Events/Functions/Receptions: A minimum deposit of $500 is required at the time of booking. All advance deposits are to be determined by the Conference & Banquet Sales office.

2 Should the client cancel the event booking, his/her depoist is forfeited. In addition, the client will be obligated to pay the following:

a) Cancellation within 30 days of event: 25% of the estimated charges of the function

b) Cancellation within 14 days of event: 50% of the estimated charges of the function.

3 All food and beverage in the banquet and meeting rooms must be supplied by the Elkhorn Resort. We prepare more food than is required for presentation purposes. All food left over must remain at the Resort.

4 Menu selections are to be submitted to the Conference & Banquet Sales Office at least 14 days prior to your function to ensure availability of menu items.

5 Upon request, the hotel will set the banquet room for 2% above the guaranteed number. Should an overflow occur, beyond the control of the client, the Resort will service the guest to the best of our ability.

6 A gratuity of 15% is calculate on the total of all food and beverage sales. Goods and Services Tax (GST) is applicable as regulated.

7 Alcoholic beverages will be served only in accordance with Manitoba Liquor Control Commission (MLCC). Should the client elect to obtainan “occasional permit”, the permit holder is legally responsible for any and all guests. The permit holder must ensure their safety and can be held liable in case of any accidents or injuries. Under the Manitoba Liquor Control Commission Act, all function bars must close no later than 1:00am and function rooms must be vacated by 2:00am.

8 The Elkhorn Resort reserves the right to inspect and control all private functions.

9 Any major changes to the original room setup as stated on the signed contract may be subject to additional costs.

10 The Resort is not responsible for any equipment brought in by the client. The client is held liable for all persons associated with his/her function and any damages or losses will be billed to the function sponsor.

CONFERENCE

TERMS AND CONDITIONS

11 Use of the Resort name and logo in advertising is prohibited without prior approval by the General Manager of the Resort or his/her representative.

12 Functions with live or taped music are subject to Society of Composers, Authors and Music Publishers of Canada (SOCAN) fees. SOCAN and RESOUND fees are governed by law.

13 All guestroom reservations must be guaranteed with a credit card or advance payment

14 Guaranteed reservations are held regardless of the hour a guest is scheduled to arrive. In the event that a guest does not arrive for a reservation, that guest or the group is charged for one full night. Reservations are held as documented unless notice of cancellation is received prior to 14 days to the check-in date.

15 Group block reservations are held until one month prior to the arrival date unless otherwise stated on your function contract.

16 Method of payment on individual guestrooms will be required upon checkin with a credit card. Guests with no credit card will be required to leave a 100% deposit above the full payment of the accommodation charges.

17 We ask for immediate notification of cancellation of any rooms. Individual cancellations will be accepted up to 14 days prior to the check-in date. Cancellations received after this time will be subject to the first night room charges.

18 A Tax Exempt Certificate is required to be on file at the Elkhorn Resort PRIOR to the start of the function. This is applicable only if the client has a tax exempt status.

19 Once direct billing has been approved, all payments will be due upon receipt. The account will be considered past due if no payment has been received after 30 days from when the bill was issued. A 3% late fee penalty will then be added to the bill.

20 If direct billing has not been arranged, 100% of all estimated charges is due 14 days prior to the event.

21 Payments can be made by certified cheque, cash or credit card.

Conference Sales Representative

Client's Signature

Date

Date

Prices are subject to applicable taxes & 15% Service Charge. Menu subject to change without notice.